

FOOD SERVICE/CULINARY ARTS

Levels: 11-12

Units of Credit: 1.0

CIP Code: 20.0401

Prerequisite: Food and Nutrition I and II are recommended

COURSE DESCRIPTION

FOOD SERVICE/CULINARY ARTS—(1.0 credit) Students will be trained for career opportunities in the food service/culinary arts industry. Students will have the opportunity to learn and practice safety and sanitation procedures, and use and maintain commercial food service equipment. They will perform quantity food preparation as it relates to catering, bakery, restaurant, hospitality, and fast food business operations. (Standards 1-6 will be covered on Skill Certification Test # 345.)

CORE STANDARDS, OBJECTIVES, AND INDICATORS

STANDARD

20.0401-01 Students will discuss career options and employment skills required in the food service industry.

OBJECTIVES

20.0401-0101 Identify various career opportunities and educational requirements.
National Standard 8.1

20.0401-0102 Identify and discuss trends in the food service industry

- Explain the history and development of the modern kitchen
- Identify current trends

20.0401-0103 Identify various food production areas such as fast food, catering, institutional food, family dining, and fine dining.

STANDARD

20.0401-02 Students will discuss the importance of human relations and customer service.

OBJECTIVES

20.0401-0201 Explore appropriate interpersonal employment skills.
National Standards 8.7, 10.3

- Identify group communication skills used with co-workers and customers
- Discuss individual communication skills
- Demonstrate dependability while working individually or with others

20.0401-0202 Discuss the job title and duties of food service employees

- Identify front of the house jobs and duties
- Identify back of the house jobs and duties
- Identify the duties of the brigade system

STANDARD

20.0401-03 Students will discuss the importance of sanitation and safety.

OBJECTIVES

20.0401-0301 Identify standards of personal grooming and hygiene.

- Establish and follow procedures to prevent human contamination

- Identify business standards for personal hygiene

20.0401-0302 Identify proper sanitation techniques used with tools, equipment, and surfaces.
National Standard 8.2

20.0401-0303 Identify the factors contributing to food-borne contamination, illness, and prevention strategies.
National Standard 8.2

- Discuss general concepts of food-borne illness
- Identify botulism, e-coli, hepatitis, salmonella, staphylococci
- Discuss prevention strategies
- Discuss the importance of cooking to proper temperatures
- Discuss the importance of cooling and reheating foods to the correct temperature zones
- Discuss how to correctly thaw foods
- Explain the concept and duties of HACCP (Hazard Analysis Critical Control Point)
- Discuss methods of purchasing, receiving, and storage

20.0401-0304 Apply basic safety and first-aid procedures.

- Identify treatments for various emergencies
- Identify and practice basic first-aid procedures
- Identify and practice proper safety guidelines

20.0401-0305 Demonstrate appropriate food handler safety and sanitation procedures.
National Standard 8.2

STANDARD

20.0401-04 Identify and practice the basic concepts of food production.

OBJECTIVES

20.0402-0401 Utilize proper measuring techniques and identify equivalents.
National Standard 8.5.3

- Define terminology in quantity food production.

20.0401-0402 Demonstrate proper mise en place and clean up.

20.0401-0403 Apply knowledge of recipe adjustments and substitutions

20.0401-0404 Apply knowledge of cost calculation.

20.0401-0405 Identify and demonstrate appropriate use of food service equipment.
National Standard 8.3

- Identify equipment and how it is to be used
- Identify required safety procedures

20.0401-0406 Apply the basics of menu/meal planning.
National Standard 8.4

- Analyze nutritional needs of individuals
- Identify meal planning aesthetics
- Plan, calculate, and present a quantity meal.

20.0401-0407 Demonstrate quality presentation using the principles and elements of design.
National Standard 8.5.12

- Identify table setting techniques
- Identify the purpose of garnishing

- Practice a plate and tray presentation

STANDARD

20.0401-05 Students will discuss and participate in bakery food production.

OBJECTIVES

20.0401-0501 Identify the function of each ingredient used in bakery products.

20.0401-0502 Identify the types, mixing, and storage methods of various bakery products including cookies, quick breads, yeast breads, icings, frosting, fillings, cakes, and pastries.

20.0401-0503 Prepare and present quality bakery item(s).
National Standard 8.5.10

STANDARD

20.0401-06 Students will discuss and participate in restaurant food production.

OBJECTIVES

20.0401-0601 Identify terminology and classifications of stocks, soups, and sauces.
National Standard 8.5.6

- Identify various types of stocks and sauces.
- Identify the five mother sauces (béchamel, veloute, espagnole, tomato, hollandaise)
- Prepare and present quality stocks, soups, and sauces

20.0401-0602 Identify high protein foods and appropriate safe-cooking methods.
National Standard 8.5.5

- Identify red meat terminology, cuts, and preparations
- Identify poultry terminology, cuts, and preparations
- Identify seafood terminology, cuts, and preparations
- Identify foods associated with vegetarian eating
- Prepare and present quality protein foods

20.0401-0603 Identify characteristics of fruits and vegetables and appropriate storage and cooking methods.
National Standard 8.5.7

- Prepare and present a quality fruit/vegetable item

20.0401-0604 Identify the characteristics of starch products, storage, and appropriate cooking methods.
National Standard 8.5.7

- Practice appropriate cooking methods
- Prepare and present quality starch products

20.0401-0605 Identify terminology, types, and preparation methods of salads and dressings.
National Standard 8.5.8